

ABSTRACT

To easily take soybean 7S globulin in an effective amount appropriate for the purpose (for example, such an amount as expected as efficacious in achieving a physiological effect of controlling neutral fat level in blood), it is intended to provide a shaped food having a favorable taste and a process for producing the same. It is secondarily intended to provide a processing method appropriate for preparing such a food with a favorable taste without inhibiting the detection of the 7S component. A process for producing a shaped food characterized by comprising swelling a moisture-containing soybean 7S protein dough by heating and drying. In this process, more specifically speaking, the dough contains 30% by weight or more (in terms of solid matters) of soybean 7S protein and 10% by weight or more of a starch material, the heat swelling is performed by sandwich-heating or microwave heating so as to lower the moisture content after heat swelling to 30% by weight or less, and the moisture content is finally lowered to 12% by weight or less. Although the drying may be carried out by heat swelling means, it is preferable to employ an additional drying step.

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(54) Title: SHAPED FOOD CONTAINING SOYBEAN 7S PROTEIN AND PROCESS FOR PRODUCING THE SAME

(54) 発明の名称: 大豆7Sたん白を含有する賦型食品及びその製造法

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(57) Abstract: To easily take soybean 7S globulin in an effective amount appropriate for the purpose (for example, such an amount as expected as efficacious in achieving a physiological effect of controlling neutral fat level in blood), it is intended to provide a shaped food having a favorable taste and a process for producing the same. It is secondarily intended to provide a processing method appropriate for preparing such a food with a favorable taste without inhibiting the detection of the 7S component. A process for producing a shaped food characterized by comprising swelling a moisture-containing soybean 7S protein dough by heating and drying. In this process, more specifically speaking, the dough contains 30% by weight or more (in terms of solid matters) of soybean 7S protein and 10% by weight or more of a starch material, the heat swelling is performed by sandwich-heating or microwave heating so as to lower the moisture content after heat swelling to 30% by weight or less, and the moisture content is finally lowered to 12% by weight or less. Although the drying may be carried out by heat swelling means, it is preferable to employ an additional drying step.

(57) 要約: 大豆7Sグロブリンを目的に応じた有効量、例えば血中中性脂肪抑制の生理特性効果を期待できる有効量、を容易に摂取するため、嗜好的に優れた賦型食品及びその製造法を提供する。副次的には、かかる嗜好性に優れた食品を調製するために7S成分の検出を損なわないような好適な加工方法を提供する。大豆7Sたん白の含水生地を加熱膨化し、乾燥することを特徴とする賦型食品の製造法に関する。詳しくは、生地固形分中に大豆7Sたん白が30重量%以上、澱粉性原料が10重量%以上含有しており、加熱膨化の方法が挟み焼きまたはマイクロ波加熱によって行い、加熱膨化後の水分を30重量%以下にし、最終水分を12重量%以下に乾燥する製造法である。乾燥は、加熱膨化手段によっておこなってもよいが、好ましくは別途の乾燥工程を附加して行う。